



Ried Herrnholz Grüner Veltliner 2020



Vintage: The year began with an exceptionally dry winter without the usual water reserves being built up. And also spring started not only dry, but also exceptionally warm. However, there was neither late frost nor lasting problems due to the initially low water supply. The later beginning of spring led to well-balanced precipitation with medium to warmer temperatures. This situation hardly changed in summer either, periods of average warmth were repeatedly interrupted by short periods of bad weather with sufficient rainfall. An overall very pleasant summer for the vines, which encouraged the development of more intense fruit notes in the grapes. Since September was also showing its best side, the harvest started again relatively early in order not to achieve too high sugar levels for our lighter wines. It was very noticeable this vintage, that the Bisamberg with its loess soils showed much earlier maturity than the Nussberg with its heavier shell limestone and primary rock soils. When we started with the vineyards on the Nussberg, half of the gardens on the Bisamberg had already been harvested. At the beginning of October there was a lasting change in the weather. Suddenly the glorious late summer was over, cool temperatures, repeated rain and tough early morning fog made the harvest very difficult. Fortunately, the vines with their grapes were now at such a high physiological maturity that the rain and the damp fog in particular could no longer affect the quality. In late October we waited patiently again and again, sometimes for several days, to continue with the harvest- The completion only succeeded towards mid-November, as late as it had not been for a long time. The white wines appear very intense and lively, have very good depth without being too heavy in the alcohol. The red wines also seem fruitier than before, but due to the reduced yield they also have a corresponding length with ripe tannins. 2020 appears surprisingly balanced and of high quality, with an elegance that we would not have expected before the harvest.

Soil: The Herrnholz vineyard – named after a small wood on Vienna’s Bisamberg – has soil with considerably high sand content, which influences relatively low grape yields. Of course, there also is a high chalk content, and that nurtures soft, yet complex multi-layered wines. The vines were planted in the 1960s.

Vineyards and Cellar: The grapes reflect the conversion to bio-dynamic farming; this vineyard has reacted extremely well to the new cultivation methods. Following rigorous hand picking, then another selection via a newly installed, fully automatic grape sorter, and then a short maceration time – the grapes for the Grüner Veltliner Herrenholz were carefully pressed. The filtered must underwent cool fermentation and maturation in steel tanks; this allowed the fruity, racy character to be emphasized. After maturing on the fine lees for as long as possible, the wine was finished and bottled.

Tasting notes: Sourced from more than 40-year-old vines on loess soil the Grüner Veltliner Herrenholz displays a clear, elegant and aromatic bouquet of ripe white fruits along with lovely smoky aromatics. On the palate, this is a tight, vibrant, exciting, very mineral and refreshing Grüner Veltliner. The finish is tight and salty, very mineral and structured due to very fine tannins from calcareous soils.

Wine Data: 12,5 % vol. alc. 6,0 g/l acidity, 1,0 g/l residual sugar